

the french brasserie

CÉLÉBRATION DES 10 ANS DE LA FRENCH BRASSERIE
2008 - 2018

LUNCH / DINNER SET MENU

2 Courses, \$65 per person

* 2 course set menu select - Entrée & Main or Main & Dessert

* 3 Courses, \$85 per person

Set menus are served with sides of pommes frites & salade verte

* All functions with 25+ guests will be offered an Alternate serve menu only

PRE-DINING CANAPÉS

We are also very happy to arrange some pre meal canapés to be served with drinks prior to the meal. We recommend 3 pieces per person of Chef's choice canapés for a charge of \$12 per person.

APÉRITIF

Kir Royal - French sparkling with cassis \$13 per person

BYO CAKE

\$5.00 Cakeage fee per person

SET MENU

ENTRÉE

Assiette de Charcuterie - Assortment of house made small goods

Saumon Confit – Confit Huon Salmon, cucumber, crème fraîche, dill, verjus GF

Tarte aux Betteraves - Beetroot, pear & walnut tart, goats cheese, thyme v

MAIN

Market Fish - Pan seared market fish, sauce verte, roasted zucchini, fennel & orange GF

Ballotine de Volaille – Roasted chicken ballotine, crispy skin, spring greens, truffle, madeira sauce

Pot au Feu – Pasture fed braised beef brisket, baby vegetables, pistou GF

Gnocchi au Comté - Gnocchi, cauliflower purée, roasted cauliflower, caper beurre noisette v

SIDES TO SHARE

Pommes frites GF

Salade verte GF

DESSERT

Crème Brûlée - Vanilla crème brûlée, sesame tuille GF

Parfait à la Fraise - Strawberries & cream parfait, lime meringue, strawberry gel

Assiette de Fromage - 50g selection of French cheese *

(v) vegetarian

(GF) gluten free

*can be made gluten free

